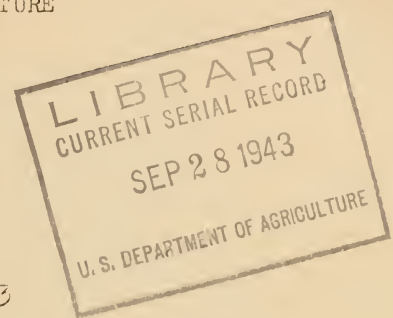


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UNITED STATES DEPARTMENT OF AGRICULTURE
Food Distribution Administration
Rocky Mountain Region
Denver, Colorado



SCHOOL LUNCH FOODS LIST NO. 4

State of Wyoming

EFFECTIVE: MAY 1 TO JUNE 30, 1943

During the period beginning 12:01 A.M., May 1, 1943, and ending midnight, June 30, 1943, the foods listed below are hereby designated as school lunch foods which may be purchased by you from farmers or from retail or wholesale food merchants in your local community, for distribution under the Community School Lunch Program. Indemnity payments for foods purchased in accordance with the terms and conditions of your agreement with the Food Distribution Administration will be made to you upon receipt of your properly executed claim.

Evaporated Milk	Rollled Oats, (excluding pre-cooked)
Dry Skim Milk	Fresh Lamb and Mutton
Cheese	Fresh Pork (excluding canned, pickled, dried, or smoked products)
Fresh Apples	Fresh Variety Meats (liver, kidneys, hearts, brains, tongue)
Fresh Oranges	Fresh Chicken
Fresh Grapefruit	Dry Beans
Canned Tomatoes	Dry Peas
Canned Peas	Shell Eggs
Fresh Cabbage	Butter
Fresh Cauliflower	Lard and other shortenings
Fresh Carrots	Salt Pork
Fresh Celery	Peanut Butter
Fresh Spinach	Honey
Fresh Onions (including green onions)	Molasses
Whole Wheat Cereal	Corn Syrup
Whole Wheat Flour (Graham)	
Enriched White Flour	
Corn Meal	

CARROTS, so plentiful and cheap now, are one of the best vegetable sources of the "black-out" vitamin A, and also the "morale" vitamin B. Carrots help to keep eyes healthy and to build and maintain good teeth and bones. They also help steady the nerves and maintain a healthy skin. Use them raw, in cream soups, in salad combined with raisins or cabbage, or as a cooked vegetable. For the daily yellow vegetable, use young spring carrots.

Leonard R. Trainer
Regional Administrator

